

Office of Juvenile Justice
Weekly Dining Hall Inspection

☐ BCCY ☐ JCY ☐ SCY

Items	Yes	No	Corrective Action Initiated
Personnel/Youth			
Hair nets clean			
Clean issued uniforms, shoes, jewelry, fingernails; hair restraints are in compliance.			
Hands washed, clean and free of cuts or sores			
Restrooms			
Clean and free from odors			
Toilet in working order			
Hand and towel provided			
Soap provided			
Hot water supplied at lavatory			
Menu			
Cycle menu being followed			
Menu worksheet posted in preparation area			
Menu changes made daily as occurring			
Meal tickets and signatures of staff and guest in log book			
Floor			
Clean and in good condition			
Floors need refinishing or repair/work order submitted			
Dishwasher			
Proper temperatures maintained during wash and rinse cycle (125° F. minimum)			
Detergent dispenser working properly			
Drains working properly			
Clean and free from dried foods			
Using sanitizer on cold water rinse			
Temperature gauges working properly			
Pre-rinse being used			
Pots and Pans			
Pots and pans are free from grease and dried burned foods			
Detergent used			
Degreaser used			
Sanitizer used (bleach)			
Three compartment sink used/signs in place and stored			
Pots and pans properly drained, dried and stored			
Trays and Utensils			
Clean and free from grease and food			
Properly stacked and stored for drying			
Food trays air dried on racks			
Equipment			
Clean after each usage			
Working properly/has work orders submitted			
Ovens free from burned food, light properly shielded			
Ovens and hoods free from grease and dust			
Non-food surface clean			
Grill clean			
Ice properly stored			

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Items	Yes	No	Corrective Action Initiated
Corners, Baseboards, Walls, Ceiling			
Clean and free from dirt or damage after each meal			
Mops/Mopping Water			
Clean, freshly made mop water			
Mops air dried			
Mops odor free			
Mops properly sanitized			
Lavatory			
Hand towels supplied			
Soap supplied			
Hot water available			
Garbage Cans			
Clean			
Complete with bags and covers			
Refrigerators/Freezers and Coolers			
Clean and odor free			
Operating at proper temperatures			
Food and beverages wrapped or tightly sealed in containers			
Temperature logs maintained			
Condensers clean/free of lint and grease			
Bulk foods properly stored, 6" off floor and 4' from interior wall			
Insect or Rodent Control			
Insect/rodent control measures being followed			
Areas free from insect and rodent infestation			
Kitchen Storeroom			
Clean and neatly arranged			
Food inventories stored for "first in – first out" system			
Adequate storage space			
Serving and Dining Areas			
Clean (properly cleaned during mealtime)			
Tables properly arranged/cleaned			
Hot foods maintained at 140/cold food maintained at Cold			
Use of correct serving utensils			
Trays served as person enters, not ahead of time			
Consistent, adequate portions served			
Food well prepared, appealing to eye			
Hot foods properly inserted on the serving line			
Food trays inverted			
Food properly covered			
Main Storage			
Clean and neatly arranged			
Foods stored 6" off the floor			
Food inventories stored "first in – first out" system			
Food inventories dated as received			
Adequate storage space available			
Temperatures logged daily			
Chemicals			
Chemical Logs maintained to include use and restock			
Tool			
Tool Log maintained, to include use; breakage; replacement			

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Items	Yes	No	Corrective Action Initiated
Overall Appearance			
Kitchen and preparation areas			
Serving and dining areas			
Sample tray maintained for 72 hours			

Comments:

Recommendations:

Signature of Reviewer

Date

xc: file
Safety Officer